

AL BIERNAT'S RESTAURANTS

RESTAURANT WEEK 2023 | BRUNCH

\$29.00 per person (wine, beverages, tax & gratuity not included)
\$6.00 donated to The North Texas Food Bank

FIRST COURSE

SOUP OF THE DAY

CRAB & CORN CHOWDER

CLASSIC CAESAR

Romaine, Parmesan, Sesame Lavosh

SECOND COURSE

ALAN'S TRADITIONAL EGGS BENEDICT

English Muffin, Hollandaise, Skillet Potatoes

CARNE ASADA

Beef Tenderloin, Two Eggs Any Style, Avocado, Pico De Gallo, Corn Tortillas

BRIOCHE FRENCH TOAST

Caramelized Bananas, Black Berries, Chambord Cream

CHICKEN FRIED CHICKEN

Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit

TEXAS WAGYU CHEESEBURGER

Brioche Bun, Cheddar, Picked Relish, LTO, French Fries & Secret Sauce

VEGAN STIR FRY

Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots

AL BIERNAT'S RESTAURANTS

RESTAURANT WEEK 2023 | LUNCH

\$24.00 per person (wine, beverages, tax & gratuity not included)
\$4.00 donated to The North Texas Food Bank

FIRST COURSE

SOUP OF THE DAY

CRAB & CORN CHOWDER

CLASSIC CAESAR

Romaine, Parmesan, Sesame Lavosh

SECOND COURSE

THE STEAKHOUSE SALAD

Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette

GRILLED CHICKEN & RIGATONI

Zucchini, Carrots, Yellow Squash, Vodka Cream Sauce

TEXAS WAGYU CHEESEBURGER

Brioche Bun, Cheddar, LTO, Pickled Relish, Fries & Secret Sauce

ATLANTIC SALMON

Israeli Couscous, Organic Tomato Ragu, Herb-Yoghurt Dressed Arugula

VEGAN STIR FRY

Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots

AL BIERNAT'S RESTAURANTS

RESTAURANT WEEK 2023 | DINNER

\$49.00 per person (wine, beverages, tax & gratuity not included)

\$10.00 donated to The North Texas Food Bank

FIRST COURSE

SOUP OF THE DAY

CRAB & CORN CHOWDER

BRAD'S GRILLED PEAR SALAD

Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

CLASSIC CAESAR

Romaine, Parmesan, Sesame Lavosh

CALAMARI

Roasted Tomato Sauce, Garlic Aioli – Sautéed or Fried

SECOND COURSE

BRAISED BEEF SHORT RIB

Whipped Potatoes, Smoked Pecan Gremolata, Strawberry Demi-glace, Crispy Onions, Baby Arugula

GRILLED CHICKEN & RIGATONI

Zucchini, Carrots, Yellow Squash, Vodka Cream Sauce

SESAME CRUSTED TUNA

Avocado, Cilantro, Citrus, Grilled Pineapple-Jalapeño Salsa, Coconut Rice

VEGAN STIR FRY

Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots

SIGNATURE EXPERIENCE DINNER UPGRADE \$99

\$20.00 donated to The North Texas Food Bank

PETITE FILET 8oz.

Garlic Mashed Potatoes, Green Beans, Red Wine Demi Glace

SEA BASS

Lobster Risotto, Citrus & Basil

THIRD COURSE

AL'S FAMOUS COCONUT CREAM PIE

NY STYLE CHEESECAKE

KEY LIME PIE